

IN THE CLAIMS

Claims 1-34 are canceled without prejudice or disclaimer of the subject matter thereof.

Please add new claims 35-55 as follows:

35. A method comprising;

administering to food an effective amount of *Zingibain* to affect food intolerance in a subject.

36. The method of claim 35, wherein said affect is selected from the group consisting of reducing food intolerance and removing food intolerance.

37. The method of Claim 35, wherein said *Zingibain* is further effective to increase the palatability of food.

38. The method of Claim 35, wherein said food is selected from the group consisting of a cereal, a legume, a bakery product, a pasta, a snack food, a nut containing food, an animal food product, and a dairy product containing food.

39. A method comprising;

utilizing an effective amount of *Zingibain* in the production of alcohol from cereal in order to increase the efficiency of said production of alcohol from said cereal.

40. A method for preparing a bakery product with cleaved gluten comprising;

a) mixing ingredients of said bakery product with an improver, said improver comprising *Zingibain* in an amount effective to cleave gluten,

- b) mixing said bakery product and improver with further ingredients of said bakery product;
- c) forming a dough or mixture or batter;
- d) allowing the dough or mixture or batter to rest if required;
- e) comminuting the dough if required; and
- f) shaping and baking the dough or mixture or batter to form said bakery product with cleaved gluten.

41. The method of Claim 40, wherein said bakery product is selected from the group consisting of breads, cakes, muffins, crumpets, English muffins, pizza bases, breakfast cereals, biscuits, cookies, doughnuts, scones, pancakes, pikelets and buns.

42. A food comprising;

an amount of *Zingibain* effective to increase the percentage water content from about 1% to 5%.

43. The food of Claim 42, wherein said food is selected from the group consisting of pasta, a cereal containing food, and a snack food.

44. The food of Claim 43, wherein said cereal containing food is a bakery product.

45. The food of Claim 42, wherein said bakery product is bread comprising an improved texture or crust.

46. A food comprising;

an effective amount of *Zingibain* to affect food intolerance in a subject.

47. The food of Claim 46, wherein the affect is selected from the group consisting of reducing food intolerance and removing food intolerance.

48. The food of Claim 47, wherein said food is selected from the group consisting of a food component and an animal food product.

49. The food of Claim 48, wherein said food component is selected from the group consisting of flour and whole grains.

50. The food of Claim 46, wherein said food has reduced allergenicity to the relevant population in comparison to a corresponding untreated food.

51. The food of Claim 46, wherein said food comprises an improvement selected from the group consisting of increased shelf-life, increased nutritional value and increased absorption in comparison to an untreated food.

52. A method comprising;

administering to an individual a therapeutically effective amount of *Zingibain* for the treatment of a condition selected from the group consisting of inflammatory disease and cancer.

53. The method of claim 52, wherein said inflammatory disease is selected from the group consisting of gluten intolerance, ulcerative colitis, inflammatory bowel disease, Crohn's disease, and infection by a pathogenic agent.

54. A method comprising;

administering an effective amount of *Zingibain* to a meat product to cleave prion proteins.

55. A method comprising;

utilizing an effective amount of *Zingibain* in cell harvesting to cleave fibrinogen.